

Sharables

Pickle Spears \$10

Jumbo breaded dill pickle spears served with a cool ranch dip.

Breaded Mushrooms \$12

In house breaded mushrooms deep fried and served with creamy avocado herb dipping sauce.

Guinness Beer Battered Onion Rings \$12

Deep fried onion rings in a Guinness beer batter served with our signature chipotle aioli.

Cauliflower Bites \$10

Lightly battered and fried bite sized cauliflower served with creamy avocado herb dip.

Sweet Potato Basket \$12

Thick cut sweet potato fries served with a side of our signature chipotle aioli.

LCG Plum Pockets \$10

Signature plum butter and goat cheese stuffed crispy wontons drizzled with sweet chili apple sauce and slivered green onion.

Lake Country Bruschetta \$12

Prepared with roma tomatoes, garlic, red onion, extra virgin olive oil and fresh basil. Topped with goat cheese and a balsamic drizzle.

Cheesy Bread \$10 with Bacon \$12

Toasted ciabatta with fresh garlic butter and layered with mozzarella and cheddar cheese.

Mozzarella Sticks \$10

Deep fried mozzarella sticks served with a side of our homemade tomato sauce.

Pernod Shrimp \$16

Jumbo black tiger shrimp flambéed in Pernod liqueur, garlic and fresh cream, served with garlic toast.

Calamari Rings \$18

Crispy battered squid rings topped with hot banana peppers, green onions and a ranch and sweet chili drizzle.

Fiesta Poppers \$10

Breaded cream cheese stuffed red peppers deep fried and served with a cool ranch dip.

Vegetable Spring Rolls \$12

Light and crispy spring rolls stuffed with fresh vegetables and served with plum sauce.

Pesto Flatbread \$16

Fresh grilled chicken, spinach, roasted red peppers, red onion and goat cheese on a base of basil pesto, drizzled with ranch sauce.

Bruschetta Melt Flatbread \$14

Homemade bruschetta on 12" flatbread, baked with mozzarella cheese and drizzled with a balsamic glaze.

Loaded Nachos \$23

Corn chips topped with bell peppers, green onion, diced tomato, black olives, jalapenos and topped with layers of mixed cheese. Served with a side of sour cream and salsa.

Add grilled chicken or pulled pork for \$6

Soups

Drop Your Anchor Daily Soup Bowl \$9 Cup \$6

All soups are made in house, catered to the season.

Swiss Melt Soup \$12

Homemade cabernet infused onion soup topped with herb croutons and a blanket of melted swiss cheese.



= Vegetarian



= Gluten Free



= Spicy

Please inform your server of any allergies or food sensitivities prior to ordering.

Ask us about catering, parties & event planning!

(705) 329-0303

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Burgers

Cottage Burger \$19

6oz burger topped with lettuce, tomato, mayo and pickle.

Campfire Burger \$20

6oz burger topped with cheddar and mozzarella cheese, hot banana peppers and sweet chili sauce.

Black Bean Burger \$18

Black bean vegetable patty topped with roasted red peppers, baby spinach and a creamy avocado sauce. Served on a gluten free bun.

Cheddar Bacon Burger \$23

6oz burger topped with melted cheddar cheese, two strips of thick cut bacon, lettuce, tomato, mayo and pickle.

Chipotle Pepper Burger \$20

6oz burger with melted mozzarella cheese, roasted red peppers and our chipotle aioli.

Swiss Mushroom Burger \$20

6oz burger with sauteed mushrooms, melted swiss cheese and lettuce.

Our signature burgers are made with local premium beef chuck and served on a classic burger bun with your choice of fresh cut fries, daily soup, creamy coleslaw or garden salad.

SIDE UPGRADES:

- Caesar Salad \$3
- Swiss Melt Soup \$4
- Poutine \$3
- Curly Fries w/ chipotle dip \$4
- Sweet Potato Fries w/ chipotle dip \$4

BURGER ADD-ONS:

- Cheddar or Swiss \$2
- Bacon \$2
- Sautéed Mushrooms \$1.60
- Sautéed Onions \$1.60

Pasta

Lake Country Penne \$24

Fresh grilled chicken breast, bacon, portobello mushroom, green onion and fresh garlic in our homemade alfredo sauce.

Penne a la Vodka \$23

Diced bacon, green onion, diced tomato and fresh garlic flambeed in vodka and served in a rose sauce.

Chicken Fettucine \$22

Fresh grilled chicken served in our homemade alfredo sauce, seasoned to perfection.

Pesto Pasta \$23

Penne noodles with fresh grilled chicken breast, roasted red peppers, spinach and garlic in a pesto aglio olio topped with crumbled feta.

Shrimp Aglio Olio \$24

Spaghetti, black tiger shrimp, baby spinach, green onion and roma tomatoes tossed in extra virgin olive oil with fresh garlic and a hint of chili flakes.

Spaghetti Pomodoro \$19

Spaghetti in our homemade tomato sauce made with roma tomatoes, spanish onions, fresh basil and extra virgin olive oil.

Add Chicken \$6

Add Tiger Shrimp \$7

Jambalaya \$25

Grilled chicken, spicy Italian sausage, black tiger shrimp, tomatoes, bell peppers, green onions and penne noodles cooked in garlic and chili flakes with a spicy pomodoro sauce.

All our pastas are cooked al dente and served with fresh garlic buttered toast. Cheese up your toast for \$2



Seafood

Fish and Chips \$24

In house beer battered 6oz haddock, served with fresh cut fries and our homemade creamy coleslaw and fresh made tartar sauce.

Extra piece \$8

Rainbow Trout \$24

Pan seared with fresh dill and lemon zatar, then lightly baked. Comes with a side of our rosemary garlic roasted potatoes and fresh sauteed vegetables.

Blackened Pickerel \$24

Our cajun dusted pickerel is pan seared, lightly baked and served with long grain rice and fresh sauteed vegetables.

Atlantic Salmon \$25

Lemon herb Atlantic salmon served with long grain rice, fresh sauteed vegetables and rosemary naan. **Gluten free w/o naan!**

Entrees

Chicken Parmigiana \$27

Our in house breaded chicken breast is pan seared and baked with our homemade tomato sauce and mozzarella cheese. Served with a side of spaghetti pomodoro and fresh garlic buttered toast.

Upgrade to Fettuccine Alfredo for \$6

Pork Schnitzel \$24

Pan seared and baked breaded pork tenderloin smothered with portobello mushroom gravy and served with rosemary garlic roasted potatoes and fresh sauteed vegetables.

Vegetable Stir-Fry \$24

Red and green onion, celery, bell peppers, portobello mushroom and shredded carrot served with long grain rice in a teriyaki sauce with a side of rosemary naan.

Add Chicken \$6

Add Tiger Shrimp \$7

Drunken Pork Chop \$32

Grilled apple brandy marinated bone in pork chop served with a side of sweet apple sauce, roasted garlic mashed potatoes and sauteed vegetables.

Fall off the Bone Ribs \$38 Half Rack \$28

In house marinated pork back barbeque ribs, served with rosemary garlic roasted potatoes and fresh sauteed vegetables.

Ribs Alfredo \$28

Half rack of our juicy barbeque pork back ribs, served with creamy fettuccine alfredo and fresh garlic buttered toast.

Rib & Wing Dinner \$32

Half rack of our juicy fall off the bone barbeque pork back ribs and five of our jumbo roaster wings in your choice of sauce with fresh cut fries and creamy coleslaw.


Breaded Wings \$2

Striploin Steak Dinner \$34

10oz AAA New York striploin topped with sauteed onions and mushrooms, served with roasted garlic mashed potatoes and fresh sauteed vegetables.

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Sunshine Salads

Caesar Salad \$17 Small \$12

Romaine lettuce in our signature caesar dressing, topped with croutons, bacon bits and asiago cheese.

Add Chicken Breast \$6

Crispy Chicken Caesar \$19

Crispy chicken bites, diced bacon and green onion mixed with caesar salad, topped with banana peppers and asiago cheese.

Warm Cabin Salad \$20 Small \$16

Grilled chicken breast, bacon, roasted red peppers, crumbled goat cheese and sunflower seeds on a bed of baby spinach, with lemon poppyseed dressing.

Summer Salad \$18 Small \$14

Mixed organic field greens, roasted red peppers, blueberries, crumbled goat cheese, sunflower seeds with a five herb dressing.

Lake Country Wing Salad \$22

Our summer salad served with five roaster wings tossed in your choice of sauce.

Greek Salad \$18 Small \$14

Romaine, red onions, bell peppers, cucumbers, tomatoes and black olives, topped with feta cheese and served with a five herb dressing.

Cottage Favorites

Roaster Wings \$19 Breaded \$21

One pound of jumbo wings served with fresh cut fries, veggies and blue cheese dip.

Sauce options: Mild, Hot, Honey Garlic, Medium, Cajun Dusted, Lemon Pepper, Flaming Campfire, Honey Hot or Sweet Chili

Grilled Chicken Quesadilla \$19

Grilled chicken breast, bell peppers, green onion, tomato, cheddar and mozzarella cheese baked in a soft tortilla shell and served with a side of sour cream and salsa.

Vegetable Quesadilla \$18

Bell peppers, green onion, tomato, sauteed mushrooms, cheddar and mozzarella cheese baked in a soft tortilla shell and served with a side of sour cream and salsa.

Crispy Chicken Strips \$19

Breaded chicken strips served with plum sauce and our fresh cut fries.

Poutine Barge \$12

A mountain of fresh cut fries covered with cheese curds and beef gravy

Club Poutine Barge \$14

Fresh cut fries topped with grilled chicken, bacon, hot banana peppers and cheese curds. Topped with beef gravy.

LCG Loaded Canoes \$15

Baked potato skins stuffed with smoked pulled pork, tomato, green onion and cheddar and mozzarella cheese. Drizzled with our Jack Daniel's BBQ sauce and served with a side of sour cream.

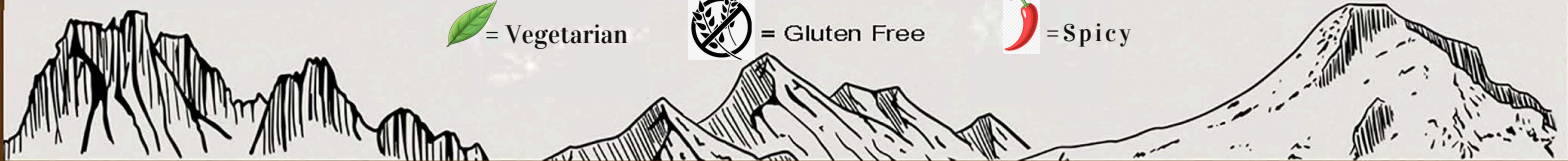
Mashed Potato Boat \$12

Creamy garlic mashed potatoes topped with bacon and green onion then baked with our homemade alfredo and mozzarella cheese.

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Sandwiches & Wraps

Sandwiches come with a choice of: fresh cut fries, garden salad, daily soup or coleslaw.

Upgrades: Caesar salad \$3, Swiss melt soup \$5, Poutine \$3, Sweet potato fries \$4, Curly fries \$4, Gravy \$1.50

LCG Dock Melt \$22

Slow roasted premium Ontario AAA beef baked on a baguette with sauteed mushrooms and onions, roasted red peppers and mozzarella cheese with a side of hot au jus.

Riptide Rueben \$20

Layers of montreal smoked meat, melted swiss cheese sauerkraut and our homemade thousand island dressing on toasted marble rye bread.

Classic BLT \$17

Crispy, thick cut bacon served with fresh lettuce and tomato on a toasted rustic ciabatta bun with mayonnaise.

Pesto Chicken Melt \$19

Fresh grilled chicken, thick cut bacon and roasted red peppers baked on roasted sour dough with pesto and mozzarella cheese.

Crispy Chicken Sandwich \$18

Crispy chicken breast served on a toasted bun with lettuce, tomato and our homemade chunky thousand island dressing.

Veggie Panini \$18



Grilled zucchini and portobello mushrooms, roasted red peppers and sauteed red onions served on a toasted multigrain bread with pesto, goat cheese and a balsamic drizzle.

Schnitzel Sandwich \$18

Breaded and baked pork tenderloin topped with thick cut bacon, sauerkraut and dijon mustard.

Smoked Pork Melt \$20

Slow cooked bbq pulled pork served with sauteed red onions and mushrooms, roasted red peppers and mozzarella cheese on a toasted baguette.

Fish out of Water \$18

Crispy battered haddock topped with fresh lettuce, tomato and homemade creamy coleslaw.

LCG Chicken Club \$19

Fresh grilled chicken breast topped with thick cut bacon, crispy lettuce and tomato on a toasted rustic ciabatta with our signature chipotle aioli.

Turkey Bacon Ranch Wrap \$18

Seasoned turkey breast rolled into a soft flour tortilla with thick cut bacon, spring mix and roasted red peppers. Drizzled with a cool ranch sauce and pressed to perfection.

Chicken Caesar Wrap \$19

Grilled chicken breast wrapped in a soft flour tortilla with thick cut bacon, asiago cheese, fresh romaine and our signature caesar salad dressing.

BBQ Chicken Wrap \$19

Crispy chicken strips tossed in our Jack Daniel's BBQ sauce and wrapped in a soft flour tortilla with spring mix, crispy fried onion and diced tomato.

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